



# Kentucky Blackberries


**RIPE AND TASTY:  
JUNE - AUGUST**



*Cooperative Extension Service*



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**LOOK FOR:** Plump fruit that is uniform in color. Avoid berries that are moldy, crushed or bruised.

**AT HOME:** Cover unwashed berries and store in the refrigerator for up to 2 days.

**TO USE:** Cover berries with water and gently lift from the container. Remove stems and drain on paper towels.

**READY TO EAT:** Enjoy fresh blackberries alone, in salads, on cereal, with yogurt, or in smoothies. May be cooked into baked goods.



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